

IN THE CLAIMS

Please amend the claims as follows:

1-49. (Cancelled).

50. (Currently amended) An apparatus for proofing dough, comprising:

an enclosure having a top and a bottom connected by a pair of opposed side panels, a first door, and a second door each cooperating ~~separate~~ to define an enclosed volume ~~wherein the first door provides access to a front of the enclosed volume and the second door provides access to a rear of the enclosed volume~~ the enclosure being substantially thermally conductive for allowing the enclosed volume to attain a temperature that is normalized with the environment by means of thermal conductivity alone; and

at least one tray disposed within the enclosure for carrying the dough within the enclosed volume;

wherein the top, bottom, opposed side panels, first door, and second door are arranged and constructed to substantially prevents ventilation between the enclosed volume and the environment and wherein the first door provides access to a front of the enclosed volume and the second door provides access to a rear of the enclosed volume such that the enclosed volume attains a temperature that is normalized with the environment by means of thermal conductivity alone.

51. (Previously added) The apparatus as recited in claim 50, further comprising rollers attached to the base to impart mobility to the enclosure.

52. (Previously added) The apparatus as recited in claim 50, further comprising a partition disposed within the enclosure for dividing the enclosed volume into first and second enclosed sub-volumes.

53. (Previously added) The apparatus as recited in claim 52, wherein the partition is horizontally disposed within the enclosure.

54. (Previously added) An apparatus for proofing dough, comprising:

an enclosure having a top and a bottom connected by a pair of opposed side panels, a first door, and a second door each cooperating cooperate to define an enclosed volume wherein the first door provides access to a front of the enclosed volume and the second door provides access to a rear of the enclosed volume; and at least one tray disposed within the enclosure for carrying the dough within the enclosed volume; and

a chamber having a thermally controllable environment adapted to accept the enclosure;

wherein the top, bottom, opposed side panels, first door, and second door are arranged and constructed to substantially prevent ventilation between the enclosed volume and the environment such that the enclosed volume attains a temperature that is normalized with the environment by means of thermal conductivity alone.

55. (Previously added) The system as recited in claim 54, further comprising rollers attached to the base to impart mobility to the enclosure.

56. (Previously added) The system as recited in claim 54, further comprising a partition disposed within the enclosure for dividing the enclosed volume into first and second enclosed sub-volumes.

57. (Previously added) The system as recited in claim 56, wherein the partition is horizontally disposed within the enclosure.